



DAMSON CREAM TARTLETS *serves 8+*

Damsons have a very special flavour and these simple tartlets are very morish.

Ingredients

<i>sweet pastry</i>	<i>175g (6oz) plain flour</i>
	<i>100g (4oz) butter</i>
	<i>2 tbs caster sugar</i>
	<i>1 egg</i>
<i>200ml (7 fl oz) damson purée</i>	
<i>100ml (3½ fl oz) double cream</i>	
<i>2 eggs</i>	
<i>1-2 tbs golden caster sugar</i>	

Method *Make the pastry by blending the flour and butter together in a food processor or by rubbing it in with your fingertips. Stir in the sugar and then the egg. Tip onto a floured work surface and draw the dough into a ball with a little gentle kneading.*

Cut into tartlet portions, a bit bigger than a walnut and roll them out to make 8 tartlets. Freeze the pastry shells. Bake in a preheated oven at 180C (350F, gas 4) for 4 minutes.

Mix the damson purée, cream and egg together. Add 1-2 tablespoons sugar depending on how sweet you want it to be. Ladle into the part baked pastry shells and return them to the oven for 10-15 minutes until just set.

Serve warm with a sprinkling of icing sugar

To get ahead *Freeze the empty tart shells ahead of time. Fill and bake on the day.*

Note *Damson purée. Put 500g (1lb) damsons in a saucepan with a cup water. Cook for 10 minutes until soft and juicy. Push through a mouli sieve to extract the pips. Store in the fridge for a few days or freeze for later use.*